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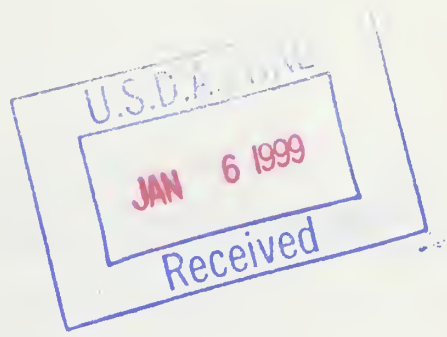
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## UNITED STATES STANDARDS

*for grades of*

# FROZEN LEAFY GREENS (Other Than Spinach)

First Issue

*As Amended*

EFFECTIVE JULY 1, 1957

UNITED STATES DEPARTMENT OF AGRICULTURE  
AGRICULTURAL MARKETING SERVICE  
FRUIT AND VEGETABLE DIVISION  
PROCESSED PRODUCTS STANDARDIZATION AND INSPECTION BRANCH

These standards supersede the standards which have been in effect since  
June 13, 1952

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This is the first issue, as amended, of the United States Standards for Grades of Frozen Leafy Greens.

Previous issues of these standards were:

*First Issue:*  
*Amended:*

*Effective June 13, 1952*  
*Effective July 1, 1957*

These standards are included in the Code of Federal Regulations, Title 7 -- Agriculture, Part 52.

Issued under the authority of the Agricultural Marketing Act of 1946, which provides for the development of official U.S. grades to designate different levels of quality, the grade standards are for the voluntary use of producers, suppliers, buyers, and consumers. As in the case of other standards for grades of processed fruits and vegetables, these standards are designed to facilitate orderly marketing by providing a convenient basis for buying and selling, for establishing quality control programs, and for determining loan values.

These standards will also serve as a basis for the inspection and grading of this commodity by the Federal inspection service, which is also provided under the Agricultural Marketing Act of 1946. This service, available for inspection and grading of other processed products as well, is offered to interested parties, upon application, on a fee-for-service basis.

These standards are issued by the Department after careful consideration of all data and views submitted, and the Department welcomes suggestions which might aid in improving the standards in future revisions. Comments may be submitted to, and copies of standards obtained from:

Chief, Processed Products Standardization  
and Inspection Branch  
Fruit and Vegetable Division, AMS  
U.S. Department of Agriculture  
Washington, D.C. 20250



# UNITED STATES STANDARDS FOR GRADES OF FROZEN LEAFY GREENS (OTHER THAN SPINACH)<sup>1</sup>

Effective July 1, 1957

## PRODUCT DESCRIPTION, KINDS, STYLES, AND GRADES

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## PRODUCT DESCRIPTION, KINDS, STYLES, AND GRADES

§ 52.1371 *Product description.* Frozen leafy greens is the product prepared from the clean, sound, succulent leaves of fresh leafy greens (other than spinach) which may be whole or cut, with or without stems, by sorting, trimming, washing, and blanching, which is then frozen and maintained at temperatures necessary for the preservation of the product.

§ 52.1372 *Kinds of frozen leafy greens.* (a) Beet greens (*Beta vulgaris*).

(b) Collards (*Brassica oleracea*, *acephala*).

(c) Dandelion greens (*Taraxacum taraxacum*).

(d) Endive (*Cichorium endivia*).

(e) Kale (*Brassica oleracea*, *acephala*).

(f) Mustard greens (*Brassica juncea*, *brassica chinensis*).

(g) Swiss chard (*Beta vulgaris*, *cicla*).

(h) Turnip greens (*Brassica rapa*).

§ 52.1373 *Styles of frozen leafy greens.*

(a) "Whole leaf" is the style of frozen leafy greens that consist of the whole leaf or large portions of leaf, with or without adjacent portions of the stem.

(b) "Sliced" is the style of frozen leafy greens that consist of the leaf or large portions of leaf, with or without adjoining portions of the stem, which has been sliced into reasonably uniform strips.

(c) "Cut" or "chopped" is the style of frozen leafy greens that consist of the leaf or large portions of leaf, with or without adjoining portions of the stem, which has been cut into small pieces.

§ 52.1374 *Grades of frozen leafy greens.* (a) "U. S. Grade A" or "U. S. Fancy" is the quality of frozen leafy greens that possess a good flavor and odor, that possess a good color, that possess a good character, that are practically free from defects, and that score not less than 85 points when scored in accordance with the scoring system outlined in this subpart.

(b) "U. S. Grade B" or "U. S. Extra Standard" is the quality of frozen leafy greens that possess a fairly good flavor and odor, that possess a reasonably good color, that possess a reasonably good character, that are reasonably free from defects, and that score not less than 70 points when scored in accordance with the scoring system outlined in this subpart.

<sup>1</sup> The requirements of these standards shall not excuse failure to comply with the provisions of the Federal Food, Drug, and Cosmetic Act.

(c) "Substandard" is the quality of frozen leafy greens that fail to meet the requirements of U. S. Grade B or U. S. Extra Standard.

#### FACTORS OF QUALITY

§ 52.1375 *Ascertaining the grade.* (a) The grade of frozen leafy greens is ascertained by considering, in conjunction with the requirements of the respective grade, the respective ratings of the factors of color, absence of defects, and character.

(b) The relative importance of each factor which is scored is expressed numerically on the scale of 100. The maximum number of points that may be given each such factor is:

Factors:	Points
Color-----	20
Absence of defects-----	40
Character-----	40
Total score-----	100

(c) The score for the factors of color and absence of defects is determined immediately after thawing to the extent that the product is substantially free from ice crystals and can be handled as individual units. A representative sample of the product is cooked for examination with respect to character and flavor and odor.

(d) "Good flavor and odor" means that the product, after cooking, has a good characteristic, normal flavor and odor and is free from objectionable flavors and objectionable odors of any kind.

(e) "Reasonably good flavor and odor" means that the product after cooking may be lacking in good flavor and odor, but is free from objectionable flavors and objectionable odors of any kind.

§ 52.1376 *Ascertaining the rating for the factors which are scored.* The essential variations within each factor which is scored are so described that the value may be ascertained for each factor and expressed numerically. The numerical range within each factor which is scored is inclusive (for example, "17 to 20 points" means 17, 18, 19, or 20 points).

§ 52.1377 *Color*—(a) (A) *classification.* Frozen leafy greens that possess

a good color may be given a score of 17 to 20 points. "Good color" means that the frozen leafy greens possess a practically uniform bright color characteristic of the variety.

(b) (B) *classification.* If the frozen leafy greens possess a reasonably good color, a score of 14 to 16 points may be given. Frozen leafy greens that fall into this classification shall not be graded above U. S. Grade B or U. S. Extra Standard regardless of the total score for the product (this is a limiting rule). "Reasonably good color" means that the frozen leafy greens possess a reasonably uniform characteristic color which may be variable but not to the extent that the appearance of the frozen product is materially affected.

(c) (SStd) *classification.* Frozen leafy greens that are definitely off color for any reason, or that fail to meet the requirements of paragraph (b) of this section, may be given a score of 0 to 13 points and shall not be graded above Substandard regardless of the total score for the product (this is a limiting rule).

§ 52.1378 *Absence of defects*—(a) *General.* The factor of absence of defects refers to the degree of freedom from grit, sand or silt, seed stems, roots, grass and weeds, and damage by yellow, brown, or other discoloration.

(1) "Grit, sand or silt" means any particle of earthy material.

(2) "Damage" means damage by any yellow, brown, or other discoloration affecting any leaf, portion of a leaf, stem, or portion of a stem (except minute, insignificant injuries which shall not be considered as damage) to the extent that the appearance or edibility of the unit is materially affected.

(b) (A) *classification.* Frozen leafy greens that are practically free from defects may be given a score of 34 to 40 points. "Practically free from defects" means that no grit, sand or silt may be present that affects the edibility of the frozen leafy greens; seed stems and roots may be present that do not more than slightly affect the appearance or edibility of the product; and for each 12 ounces



of the product there may be present:

(1) Damage affecting leaves and stems or portions of leaves and stems aggregating not more than 4 square inches (4" x 1") in area: *Provided*, That the total damaged area or any part thereof does not materially affect the appearance or edibility of the product, and

(2) Grass and weeds aggregating not more than 8 inches in length: *Provided*, That the total amount or any part thereof does not materially affect the appearance or edibility of the product.

(c) (B) *classification*. If the frozen leafy greens are reasonably free from defects a score of 28 to 33 points may be given. Frozen leafy greens that fall into this classification shall not be graded above U. S. Grade B or U. S. Extra Standard, regardless of the total score for the product (this is a limiting rule). "Reasonably free from defects" means that the product may contain a trace of grit, sand or silt that does not materially affect the edibility of the frozen leafy greens; seed stems and roots may be present that do not materially affect the appearance or edibility of the product; and for each 12 ounces of the product there may be present:

(1) Damage affecting leaves and stems aggregating not more than 8 square inches (8" x 1") in area: *Provided*, That the total damaged area or any part thereof does not seriously affect the appearance or edibility of the product, and

(2) Grass and weeds aggregating not more than 12 inches in length: *Provided*, That the total amount or any part thereof does not seriously affect the appearance or edibility of the product.

(d) (SStd) *classification*. Frozen leafy greens that fail to meet the requirements of paragraph (c) of this section may be given a score of 0 to 27 points and shall not be graded above Substand-

ard regardless of the total score for the product (this is a limiting rule).

§ 52.1379 *Character*—(a) *General*. The factor of character refers to the tenderness and texture of the leaves and stems or portions of leaves and stems. The degree of freedom from coarse or tough leaves and stems or coarse or tough portions of leaves and stems, and the degree to which the appearance may be affected by ragged and torn leaves and stems or ragged and torn portions of leaves and stems are considered under this factor.

(b) (A) *classification*. Frozen leafy greens that possess a good character may be scored 34 to 40 points. "Good character" means that the leafy greens are tender and practically free from coarse or tough leaves and stems or coarse or tough portions of leaves and stems and the appearance of the product is not materially affected by ragged and torn leaves and stems or ragged and torn portions of leaves and stems.

(c) (B) *classification*. If the frozen leafy greens possess a reasonably good character a score of 28 to 33 points may be given. Frozen leafy greens that fall into this classification shall not be graded above U. S. Grade B or U. S. Extra Standard regardless of the total score for the product (this is a limiting rule). "Reasonably good character" means that the leafy greens shall be reasonably tender and that the appearance and eating quality shall not be materially affected by the presence of coarse or tough leaves and stems or coarse or tough portions of leaves and stems.

(d) (SStd) *classification*. Frozen leafy greens that fail to meet the requirements of paragraph (c) of this section may be given a score of 0 to 27 points and shall not be graded above Substandard, regardless of the total score for the product (this is a limiting rule).

# LOT INSPECTION AND CERTIFICATION

## § 52.1380 Ascertaining the grade of a lot.

The grade of a lot of frozen leafy greens covered by these standards is determined by procedures set forth in the Regulations Governing Inspection and Certification of Processed Fruits and Vegetables, Processed Products Thereof, and Certain Other Processed Food Products (§§ 52.1 through 52.87).

# SCORE SHEET

## § 52.1381 Score sheet for frozen leafy greens.

Container size.....			
Container code or marking.....			
Label.....			
Net weight (ounces).....			
Kind of greens.....			
Style.....			
Factors	Score points		
Color.....	20	{(A) 17-20 (B) <sup>1</sup> 14-16 (SStd.) <sup>1</sup> 10-13	
Absence of defects.....	40	{(A) 34-40 (B) <sup>1</sup> 28-33 (SStd.) <sup>1</sup> 10-27	
Character.....	40	{(A) 34-40 (B) <sup>1</sup> 28-33 (SStd.) <sup>1</sup> 10-27	
Total score.....	100		
Grade.....			
Flavor and odor.....			

<sup>1</sup> Indicates limiting rule.

*Recodified in the Federal Register of December 9, 1953 (18 F.R. 8003)*

*Section 52.1380 amended May 22, 1957 (22 F.R. 3535)*





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